



KIREMKO



World Leading  
Frying Equipment

# 2019 National Fish and Chip Shop of the Year Winners



“ We have worked with KFE and the Williams family for the last 15 years.

I would recommend them to anyone who wants a new frying range, the build quality of the range is second to none and the service has always been outstanding.

For the customers, the power behind the fryers has helped us to create an amazing product and keep up with the consistency that we always strive to achieve.

Tim and Kelly Barnes, Krispies in Exmouth  
2019 National Fish and Chip Shop of the Year Winners

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# Who We Are

**Our MD Paul Williams started KFE in 1996 in a bedroom above his family's fish and chip shop in Market Deeping. Today we're very proud to say that our family business is the range company of choice for award winning fish and chip shops.**

With our nationwide sales and engineering team and our School of Frying Excellence, we've brought together an incredible mix of talented and knowledgeable individuals.

Our relationship with our manufacturer and industry partner QBTEC continues to go from strength to strength. As Europe's biggest producer of professional cooking and frying installations they work in close partnership with our KFE team to find solutions for each of our customers, reinforcing the quality and bespoke nature of our ranges.

During our amazing journey over the last 20 plus years, we have been lucky enough to build an incredible extended family. This not only includes our own team and customers but also the wonderful industry partners that we work with on a daily basis to drive the future of fish and chips.



## A Strong Future For Fish and Chips

**I have been in the Fish and Chip industry since 1977, initially opening and operating several takeaways in Corby, Leicester, Milton Keynes and Market Deeping before starting KFE in 1996.**

During that period the industry has changed dramatically. Competition in the 1970's came from virtually just Chinese takeaways but has grown into hundreds of different food concepts, each one eroding away a small part of the Fish and Chip market share. To compete we have had to become more professional. We have the original and best takeaway product but have had to learn about the benefits of marketing and advertising, cooking to order, portion control, wastage, high efficiency fryers and sourcing product. We are a great industry with many of our shops second and third generation who now need to take the business to the next level.

I am proud of what we have achieved at KFE, from the number of recognised and award winning operators we supply to The School of Frying Excellence, we believe in a strong future for Fish and Chips and we continue to invest in that future.

**Paul Williams**  
Managing Director



# Your Kiremko Range

**Buying a new frying range is a huge decision and we'd love to be able to support you in your journey.**

### **KFE will work with you and your business every step of the way.**

- From advice and planning to financing solutions
- Site surveys, layout proposals and bespoke range specifications
- Installation
- Training
- After sales service & warranties

### **Why KFE and Kiremko?**

Manufactured by the market leader in innovative, professional frying solutions you can be assured of a range that is of the highest quality, reliable, economical and totally individual.

### **Customisation as standard**

Your business is unique and your range should be too. Our KFE team, in partnership with QBTEC, will work with you to build a range that's bespoke to your individual needs.



### **Stylish, user-friendly and innovative**

The stylish design options with Kiremko means that you have the modern look coupled with the great performance.

- All stainless steel work surfaces and panels are seamless for easy cleaning.
- Intelligent use of high efficiency technology offers the lowest energy consumption coupled with fantastic output.
- Various filtration options that protect and produce the quality of the oil, reducing wastage by up to 50%.
- We have established close relationships with odour control experts PURIFIED AIR and ventilation solutions LINDAB, enabling us to give you the best advice on your project.

### **Servicing**

Once you've purchased your range from KFE, you can be assured that we'll support you every step of the way. Our head office team are always on hand for advice, parts recommendations and to co-ordinate service calls and we are very proud to be able to offer an unrivalled nationwide aftersales service with our team of experienced engineers. To offer complete peace of mind, we also offer full service contracts. Contact us for details.



### **Financial Solutions**

We are proud to work with CF as our chosen provider of client leasing solutions.

They specialise in no fuss, simple to use facilities with a personal touch that brings true value to your business.

CF's array of intuitive products which, subject to credit, can include low start repayment profiles, seasonal payments, payment deferrals & holidays and a maintenance inclusive program ensures CF are equipped to meet your needs and increase your profitability.

### **Contact us today**

To arrange a visit to your shop, or fry before you buy at our Market Deeping showroom.

✉ [Sales@kfeld.co.uk](mailto:Sales@kfeld.co.uk)

☎ 01778 380448



“ I have tried different styles of ranges over the 20 plus years that I have been in the fish and chip industry and I always go back to a counter range. The Kiremko counter range at The Bay allows me to cook to order and keeps the queue moving, pushing over 1,000 portions a day. The support and service that KFE offers is amazing and they have never let me down. A family company full of passion for our industry which means us operators are in safe hands for years to come. ”

Calum Richardson, The Bay in Stonehaven  
National Fish and Chip Shop of the Year Winner 2013

# Counter

**Ideal to show your products off to your customers and at quiet times requires less staff**

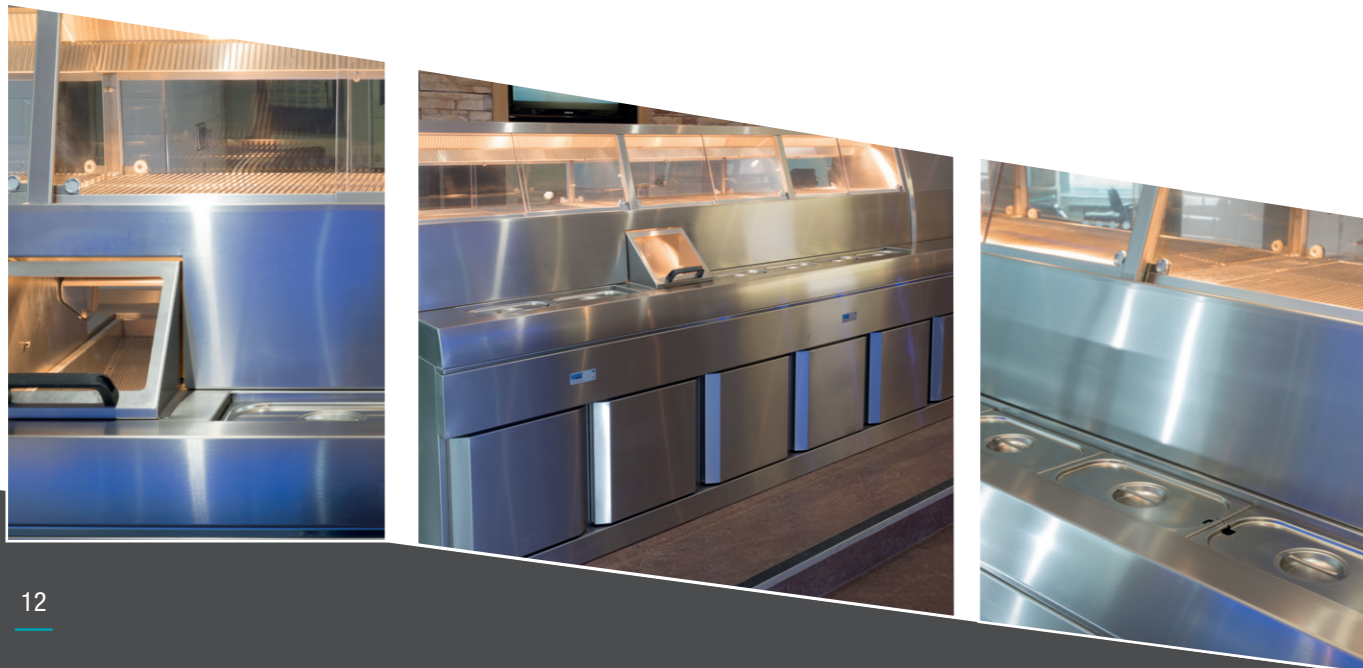
Our fryers have been fully adapted to meet the needs of the British market. Because food is fried in front of the customer, our fryers come fitted with a warm cabinet in which to display the products. That way, customers can choose exactly what they want from the display and never have to wait for very long – perfect for busy establishments.



# Island

## Recognised as a 'fast food look'

It is suitable for busy sites where there is a need for more frying and serving space. If you have a customer facing business, a custom built island set up is perfect when you have only a few square metres in which to house a large fryer and sales point.





## Wall

**Was the preferred design in the 50s and 60s but firstly counter style and then, with the fast food boom, island ranges were preferred.**

With the current fashion for open kitchens in restaurants and takeaways, wall counters are experiencing a revival following their boom in the 50s and 60s.

The main design benefits for this range are that it's open planned for customer viewing and it can be easily operated with limited staff at quieter times.

It's ideal for businesses that experience a steady, manageable flow of trade but we would recommend an alternative range style for takeaways with major peak periods.





# Allegro

**The Allegro is the perfect choice if you need your frier to handle large volumes of food, but want a modular system that can be customised to your needs.**

Ideal as a back up, or as kitchen units these are installed under a canopy. They can be fitted with many additional modules such as a bain-marie, griddle or chipbox.

The Allegro is also extremely user friendly. Featuring an intelligent layout and an outstanding working height, the Allegro is perfectly designed to be safe and efficient for all that operate it.



# Fado

**The Fado is our off-the-shelf, standalone fryer with units coming in a large amount of different sizes.**

The compact nature of these fryers certainly doesn't affect their performance.

These Fado units are simply a standalone version of our frying range pans and are available as gas, LPG or electric. They can be purchased individually or seamlessly welded together into a suite, with or without a filtration system.



# Transfer

**In a business where you need to deep-fry large amounts of delicious golden chips and other products, in a short amount of time the Transfer fryer is the perfect choice.**

It can accommodate up to 10 kilos of potatoes in each of its large baskets and offers inbuilt storage at the bottom, allowing space for chips and other products.

In addition, you have the option of choosing either mechanical or automatic lifting systems for the chip baskets.



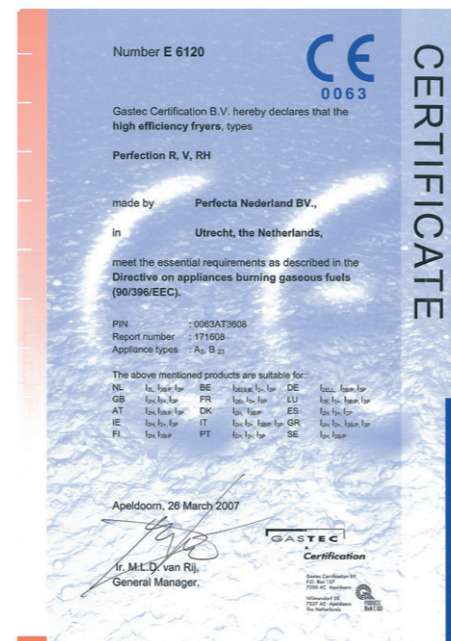
# High Efficiency

Developed in Europe a pan can only be labelled “High Efficiency” if it has been thoroughly tested by an independent Government body such as GASTEC (Netherlands) or TECHNIGAS (Belgium) and certificated to an efficiency level exceeding 80%.

Unfortunately, to date, in the UK there is no current independent testing and certification of pans manufactured here. KIREMKO have the highest certificated efficiency levels at up to 94% and offer various High Efficiency pans with 2 and 3 basket chip pans, 3 sizes of flat bottomed fish pans and round pans. There is a solution to every demand.

### What are the main benefits?

1. **SAVE ON OIL.** Reduced oil consumption due to consistent heat retention.
2. **SAVE ON GAS.** Less temperature drop and computer controlled burner can reduce gas bills by over 50%.
3. **FAST RECOVERY.** The power and technology reduce the temperature drop and produce the fastest frying pans on the market.
4. **HEALTHY PRODUCT.** Reduced temperature drop means less oil is absorbed into the cooked product.
5. **REDUCED CARBON FOOTPRINT.** High efficiency means less CO2 emissions.
6. **UPTO 10 YEAR PAN WARRANTY.** We offer 5 years as standard but Platinum contacts customers have the opportunity to extend this to 10 years.



“ We choose KFE frying ranges for their performance and reliability. We have the speed and efficiency of a heat exchanger whilst retaining the advantages of a flat bottom pan producing both the quality and quantity that we demand. ”  
Stuart Fusco, Quayside, Whitby



Ian Whyte of Skippers in Turiff is a long term customer and had this fitted on his new range at the start of 2019.

“ We don't have to dump any fat from either of our chip pans and can still see the bottom of both pans which is a very clear indication that it's doing its job properly and making us a huge saving. ”

## Filtration

**From the moment you start to fry, your oil or fat will begin to break down.**

This happens for various reasons, oxidisation, high temperatures and moisture introduced from the food you are frying. However, probably the biggest single cause of oil degradation is the formation of carbon particles during the frying process. Carbon starts out its life as batter scraps, chip scraps and breadcrumbs etc. Traditionally these particles are removed by skimming with a fine mesh sieve.

The problem is that as frying continues the particles become smaller than the mesh on the sieve. Initially they settle on the bottom of the pan as a black dust. Unfortunately, they continue to break down until they are so small they are virtually weightless and become suspended, causing the oil to lose colour, body, darken and eventually taint the product you are frying in it.

### **What can we do about the breakdown of oil?**

Here at KIREMKO we have various solutions. We install, as standard, a filtration system to every frying

range that includes a stainless steel removable crumb filter built into the drain system of every pan, along with secondary filtration through a nylon miroil filter bag located in a basket in the drop tank. To this you can add a paper filter which clips inside the nylon bag that increases the level of filtrate, or if you want the best possible results we can install the FILTERCORP TRIPLE FILTRATION UNIT.

This third stage of filtration adds an Activated Carbon SuperSorb Pad, housed within a stainless steel pad unit that the oil has to pass through when being pumped back to the pan. It is environmentally friendly and removes critical particulate contamination from edible oils and fats to a level of 0.5 microns which is 1000 times smaller than the width of a human hair. This helps keep the oil fresh and clear on a daily basis making it last longer and improving the quality of your fried product.

# QBTEC – Our Partners & Manufacturer

QBTEC have invested over £15 million in the last few years expanding into a new factory and installing the very latest in robot welding and laser cutting, cementing their position as the manufacturer of the finest quality and most technically advanced frying equipment in Europe.

The brand name QBTEC is a combination of the initials of founder, Quiness Bakker and the shortened title for technology. QBTEC are respected and acknowledged throughout Europe as the Industry's market leader.

QBTEC's constant research and development of new products to meet the demands of an ever changing market has allowed for tremendous growth. In 2009 they relocated to state of the art premises in Woerden, Holland, containing over

10000 square metres of production space and purchasing in excess of 600 tonnes of stainless steel annually.

In January 2010 QBTEC introduced a range of professional kitchen equipment called QOOK. A commercial sized cooking station that can be customised with various quality solutions. In 2011 they completed the development of HI-FRI, a healthier method of cooking food without the use of oil/fat.

KFE and QBTEC's mutual aim is to continue to strive towards that high standard of excellence we offer our customers, from advice and planning, shop layout, range specification, site survey, installation and training.





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